

Starter

Minestrone Soup served with a warm bread & butter (V) Field Mushroom filled with sundried tomatoes and Goats cheese with a Pine nut & beetroot salad (V) Smoked Salmon & garlic King Prawns on toasted bread with lemon & chive crème fraiche Sliced Melon and Parma ham, drizzled with a Honey & Balsamic dressing Mushroom & Blue cheese soufflé (V)

Mains

Roast Turkey, chipolatas & steamed leeks wrapped in bacon, with an apple & sage stuffing. Tournedos Rossini – fillet steak on a crouton with pate & a Madeira sauce. Poached Turbot with Wild Mushrooms & a tarragon sauce. (*All of the above are served with roast & mashed potatoes, carrot & swede puree, and creamed sprouts with bacon, chestnuts & nutmeg). Roasted Winter Vegetables in a puff pastry with a Whiskey & Thyme sauce; served with carrot & swede puree, sprouts & new potatoes (V).



Christmas Pudding with Brandy sauce. Homemade Christmas Ice Cream - Vanilla ice cream flavoured with traditional spices, citrus peel and brandy soaked raisins & sultanas; served with Brandy Snaps & popping candy.

> Red Cat Sticky Toffee Pudding with vanilla ice cream & butterscotch sauce. Bread & Butter Pudding with Chocolate Orange & Cointreau. Sherry Trifle with Grand Marnier cream and marshmallows.

> > Coffee and Luxury Chocolate Truffles.

4 Courses for £65 (Advance booking and £10 pp deposit required) Tables available between 12 and 2 pm; one sitting only.